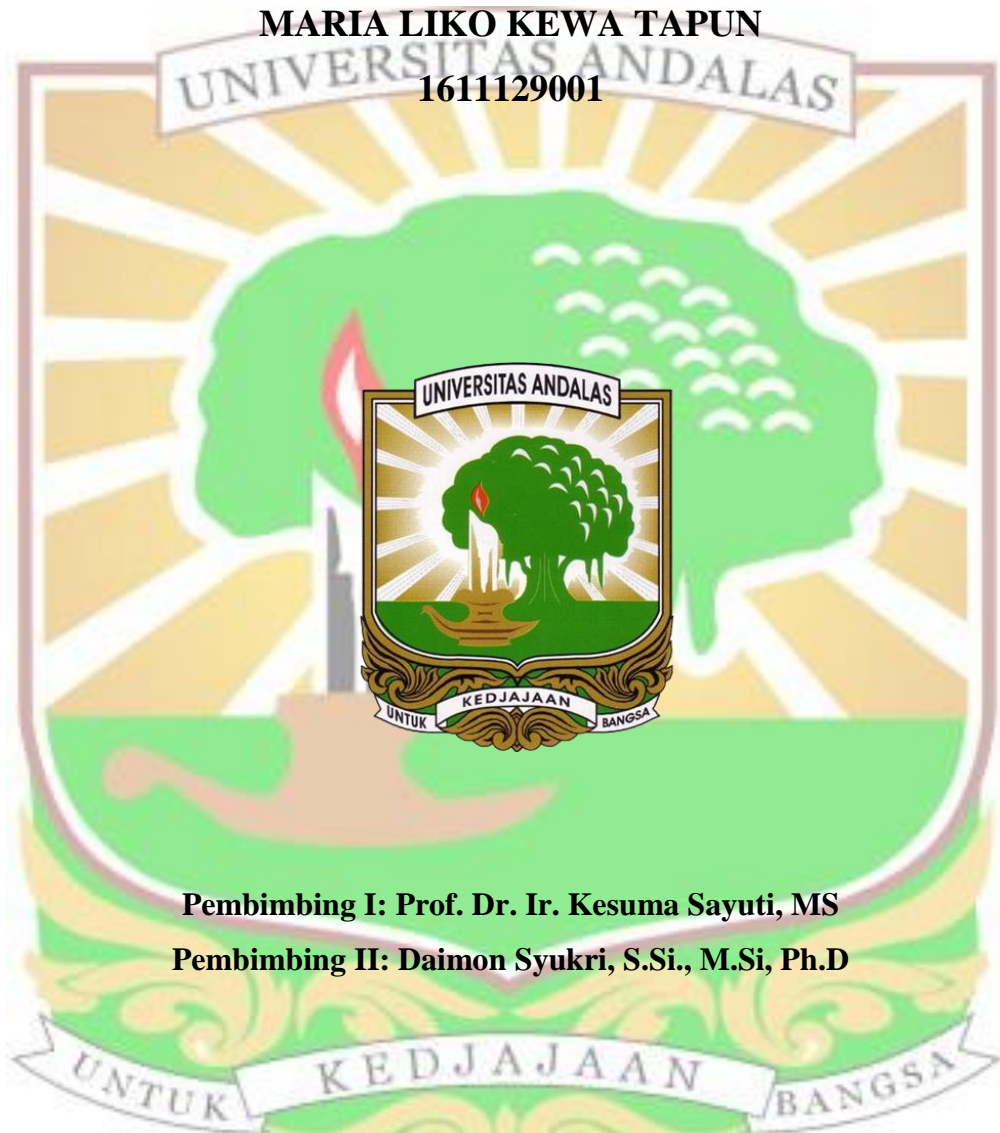


**PENGARUH PENAMBAHAN IRISAN DAUN KELOR  
(*Moringa oleifera*) TERHADAP KARAKTERISTIK *CRACKERS***

**MARIA LIKO KEWA TAPUN  
1611129001**



**Pembimbing I: Prof. Dr. Ir. Kesuma Sayuti, MS**

**Pembimbing II: Daimon Syukri, S.Si., M.Si, Ph.D**

**FAKULTAS TEKNOLOGI PERTANIAN**

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# Pengaruh Penambahan Irisan Daun Kelor (*Moringa oleifera*) Terhadap Karakteristik *Crackers*

Maria Liko K Tapun, Kesuma Sayuti, Daimon Syukri

## ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh penambahan irisan daun kelor terhadap karakteristik kimia *crackers* dan mengetahui penambahan irisan daun kelor yang tepat sehingga menghasilkan *crackers* dengan karakteristik kimianya yang dapat diterima oleh panelis berdasarkan organoleptik. Penelitian ini menggunakan rancangan acak lengkap dengan 5 perlakuan yaitu perlakuan A (4%), B (6%), C (8%), D (10%), E (12%), dan 3 kali ulangan. Data hasil penelitian kemudian dianalisis menggunakan ANOVA dan dilanjutkan dengan uji *Duncan's New Multiple Range Test* (DNMRT) pada taraf nyata 5%. Hasil penelitian menunjukkan bahwa tingkatan perlakuan penambahan irisan daun kelor berpengaruh nyata terhadap kadar air, kadar protein, kadar lemak, kadar abu, karbohidrat, serat kasar, total fenolik, total klorofil, dan antioksidan *crackers*, tetapi tidak berpengaruh nyata terhadap bilangan peroksida, warna, aroma, rasa, dan tekstur *crackers*. Berdasarkan uji organoleptik produk *crackers* yang tepat adalah *crackers* dengan perlakuan E (penambahan irisan daun kelor 12%) dengan kandungan kadar air 4,67%; kadar protein 14,18%; kadar lemak 22,52%; kadar abu 1,67%; karbohidrat 56,96%; serat kasar 15,50%; total fenolik 57,75 mgGAE/g; total klorofil 14,81 mg/100g; aktivitas antioksidan 34,53%; nilai energi 456,42 kkal/100g; bilangan peroksida 1,18 mgEq/kg; warna 3,43 (netral); aroma 3,83 (suka); rasa 3,17 (netral); dan tekstur 3,30 (netral).

Kata kunci: daun kelor, *crackers*, fenolik, antioksidan, bilangan peroksida

# The Effect of Addition Moringa Leaves (*Moringa oleifera*) on the Characteristic of *Crackers*

Maria Liko K Tapun, Kesuma Sayuti, Daimon Syukri

## ABSTRACT

This study aimed to determine the effect of the addition moringa leaves on the characteristics of *crackers* and the addition of the moringa leaves to product *crackers* on characteristics acceptable to panelists based on organoleptics. This study used Completely Randomized Design with 5 treatments, that was the addition of leaves A (4%), B (6%), C (8%), D (10%), E (12%), and 3 replications. The data were analyzed using ANOVA and continued with *Duncan's New Multiple Range Test* (DNMRT) at a significant level of 5%. The results show that the addition of moringa leaves significantly effect on moisture content, protein content, fat content, ash content, carbohydrates, crude fiber, total phenolic, total chlorophyll, and antioxidants *crackers*, but does not significant effect on peroxide value, color, aroma, taste, and texture of the resulting *crackers*. Based on organoleptic test, the right *crackers* product by treatment E (the addition of moringa leaves 12%) with characteristics moisture content 4.67%; protein content 14.18%; fat content 22.52%; ash content 1.67%; carbohydrates 56.96%; crude fiber 15.50%; total phenolic 57.75 mgGAE/g; chlorophyll total 14,81 mg/100g; antioxidant 34.53%; calories 456.42 ccal/100g; peroxide value 1.18 mgEq/Kg; color 3.43 (neutral); aroma 3.83 (likes); taste 3.17 (neutral); and texture 3,30 (neutral).

**Keywords:** moringa leaves, *crackers*, phenolic, antioxidants, peroxide value

